Our Fixed Price Menus

Fixed Price Sunday Roast

SUNDAYS 12 TO 7.30PM

2 COURSES £24.95 / 3 COURSES £28.95

Starters

BREADED WHITEBAIT
zingy jalapeno tartare sauce

VEGETABLE GREEN GYOZAS (VE)
sriracha mayonnaise dip

CHORIZO & MOZZARELLA ARANCINI
homemade tomato fondue

CRAYFISH & ATLANTIC PRAWN COCKTAIL
marie rose sauce & sourdough bread

Mains

All served with roast potatoes, a basket of fresh steamed vegetables, Yorkshire pudding and gravy (if you want more gravy just ask!)

ROAST LEG OF COTSWOLD PORK with stuffing

SLOW ROASTED BEEF served pink or well done

ROAST BREAST OF TURKEY with stuffing

THE THROCKMORTON TRIO a slice of all three (+£2)

PULLED & ROLLED SHOULDER OF LAMB (+£2)

TOMATO, BASIL, RED PEPPER & WALNUT TART (VE)

Desserts

LEMON & BLUEBERRY CRÈME BRULEE (V)
burnt sugar top

APPLE CRUMBLE TART (V)
with creamy custard

STICKY TOFFEE PUDDING (VEO)
with toffee sauce & vanilla ice cream

FRUITS OF THE FOREST ICE CREAM SUNDAE (V)

Individual Sunday Sides – £5 EACH OR 3 FOR £13

HONEY ROASTED PARSNIPS (V)

EXTRA BOWL OF ROASTIES (VE)

HOMEMADE CAULIFLOWER & LEEK CHEESE (V)

CREAMY MASH POTATO (V)

SIX PIGS IN BLANKETS (+£1)

ROASTED CARROTS (VE)

Weekday Lunch Fixed Price

12 TO 2PM - MONDAY TO FRIDAY

2 COURSES £19.95 / 3 COURSES £23.95

Starters

BREADED WHITEBAIT with zingy jalapeno tartare sauce

FRIED DUCK GYOZAS with soy, honey & sesame dipping sauce

LOADED NACHOS (V) salsa, sour cream, mozzarella & jalapenos

Mains

LASHFORDS FAMOUS FAGGOTS with mushy peas, gravy & mash

FISH & CHIPS hand battered small cod fillet, chips & peas

TOMATO, PEPPER & BASIL GNOCCHI (VE) prosociano & garlic flatbread

ROAST BEEF & HORSERADISH WARM BAGUETTE chunky chips & gravy

Desserts

AFFOGATO (VEO) double espresso over a scoop of vanilla ice cream

LEMON & BLUEBERRY CRÈME BRULEE (V) burnt sugar top

STICKY TOFFEE PUDDING (VEO) with vanilla ice cream

Weekday Evening Fixed Price

6 TO 8.30PM - MONDAY TO FRIDAY

2 COURSES £22.95 / 3 COURSES £26.95

Starters

FRIED DUCK GYOZAS with soy, honey & sesame dipping sauce

CRAYFISH & PRAWN COCKTAIL marie rose sauce & sourdough bread

LOADED NACHOS (V) salsa, sour cream, mozzarella & jalapenos

BRIE, BACON & CRANBERRY FLATBREAD

Mains

CRISPY PORK SCHNITZEL lemon & thyme sauce, fries & dressed salad

TOMATO, PEPPER & BASIL GNOCCHI (VE) prosociano & garlic flatbread

LUXURY FISH PIE topped with cheddar mash with seasonal vegetables

HUNTERS BBQ CHICKEN BURGER with bacon, cheese, fries & frickle

Desserts

APPLE CRUMBLE TART (V) with creamy custard

LEMON & BLUEBERRY CRÈME BRULEE (V) burnt sugar top

STICKY TOFFEE PUDDING (VEO) with vanilla ice cream

CHOCOLATE BROWNIE ICE CREAM SUNDAE (V)

A 10% optional service charge will be added to all bills. This is payable entirely at your own discretion, our team will happily remove, or amend the charge with no questions asked! 100% of all service charges go to the team and is distributed via their own tronc system.

IF YOU HAVE AN ALLERGY please see overleaf to see our full allergen policy and for access to our online allergen matrix guide

V = Vegetarian (Some dishes can also be adapted to become Vegan) VE = Made with Vegan ingredients. However due to the environments that food is prepared, cooked and served in, we cannot guarantee that any item is animal product free.

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